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been examined by an inspector of the board of health. Such inspector, when satisfied as to the cleanliness of all articles used, shall provide such person with his certificate to that effect.

Inspectors shall examine all articles used in the business as often as they may deem necessary and whenever an inspector shall certify that proper cleanliness is not observed, either in the place of manufacture, in the implements, materials, or manner of making ice cream, etc., or in the manner of carrying or selling the same, no further sales of such ice cream shall be allowed until the objectionable features are removed and the inspector so certifies.

Milk—Production, Care, and Sale. (Reg. 26, Bd. of H., June 11, 1913.)

SECTION 1. No person, firm, or corporation shall engage in the production, sale, delivery, or distribution of milk in the city of Salem except in accordance with the provisions of revised laws of Massachusetts and of acts of the legislature additional thereto, or in amendment thereof, and in compliance with the following rules and regulations of the board of health of said city.

SEC. 2. Every person, firm, or corporation producing, keeping, or offering for sale milk in the city of Salem shall annually, before the first day of June, be licensed so to do by the milk inspector of said city.

SEC. 3. No milk shall be produced, kept, sold, or offered for sale in the city of Salem from any cow or cows that are not properly cared for, or that have not, within one year, been examined by competent authority and certified to be free from all diseases dangerous to the public health, or that are kept in a stable that is not in a clean, healthful, and sanitary condition, and that is not open to inspection by the board of health or the milk inspector at all times.

SEC. 4. No milk shall be produced, kept, sold, or offered for sale in the city of Salem unless it has been strained, mixed, and cooled immediately after it is drawn from the cow. Said milk shall not be strained, mixed, or cooled in any room which is not provided with tight walls and floor of such construction as will allow easy and thorough cleaning, or which is not kept constantly clean, or which is occupied by horses, cows, or other animals; or in any room which is used in whole or in part for domestic or sleeping purposes, unless the storage room for milk is separated from the other parts of the building and provision made for the exclusion of outside dust and flies, to the satisfaction of the board of health.

SEC. 5. Milk kept for sale in any shop, restaurant, market, bakery, or other establishment shall be stored in a covered cooler box or refrigerator. No vessel containing milk for sale shall be allowed to stand outside of said cooler box or refrigerator, except while a sale of said milk is being made. Every such cooler box or refrigerator shall be properly drained, cleansed, and cared for and shall be tightly closed, except during such intervals as are necessary for the introduction of milk or ice, and shall be kept only in such locations as shall be approved by the board of health.

SEC. 6. The milk inspector shall, under the direction of this board, investigate and take samples, to determine the quality of the milk sold, offered, or exposed for sale, or intended for sale in this city; and he shall make, or cause to be made, examinations and inspections thereof, to ascertain whether or not adulterated or impure milk is sold, kept, offered, or exposed for sale, or intended for sale in said city, contrary to the statutes of this Commonwealth or to the provisions of these rules and regulations. He shall visit dairies supplying milk in and to the inhabitants of the city of Salem, and all places where milk is stored, kept, or offered for sale as often as deemed necessary by this board, and he shall report the conditions thereof at the time of such inspection, in writing, to this board. He shall act as agent and prosecuting officer for the board of health in all matters pertaining to milk.

SEC. 7. All cans, bottles, or other vessels of any sort used in the production, storage, sale, or distribution of milk in this city shall be cleaned and sterilized with boiling

water or steam before they are again used for the same purpose; and all cans, measures, or other utensils made of metal shall be kept free from dents and rust, and there shall be proper appliances for washing all utensils used in the production, mixing, storage, sale, or distribution of milk; and all such utensils shall be washed, cleaned, and sterilized with boiling water or steam, regularly, after being so used. The filling of bottles, except at the dairy or creamery, is prohibited.

SEC. 8. The water used in washing apparatus and utensils must be from a public water supply, or if from any other source its use must be subject to the approval of the board of health.

SEC. 9. No milk shall be brought into or carried within the city of Salem for the purpose of sale which has been carried upon any wagon or vehicle which is not clean and free from offensive odors, or upon which swill refuse, garbage, or decaying, unwholesome, or filthy matter is carried.

SEC. 10. No person, by himself, or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall, in the city of Salem, sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, any milk or skimmed milk which contains more than 500,000 bacteria per cubic centimeter, or cream which contains more than 1,000,000 bacteria per c. c., or milk or cream which has been pasteurized, sterilized, or otherwise artificially heated which contains more than 50,000 bacteria per cubic centimeter, or milk, skimmed milk, or cream which has a temperature higher than 50° F.

SEC. 11. Every person engaged in the production, storage, transportation, sale, delivery, or distribution of milk for sale in this city shall notify the board of health immediately on the occurrence of any case or cases of infectious disease, either in himself or his family, or among his employees, or their immediate associates, or within the building or premises where milk is stored, sold, or distributed, and at the same time shall suspend the sale or distribution of milk until authorized to resume the same by the board of health. No vessel which has been handled by a person suffering from any disease, or which is on the premises of a person in whose family or household infectious disease exists, shall be removed to hold or convey milk until it has been thoroughly disinfected and sterilized under the supervision of an agent of the board of health.

SEC. 12. Bottles or other milk containers shall not be left with any family in which there is any contagious disease, but milk may be delivered to such families by pouring into vessels furnished by said families. No bottle or other container previously left with any family in which a contagious disease occurs shall be removed therefrom except with the consent of the board of health in writing.

SEC. 13. For the purpose of enabling the board of health to carry out and enforce the provisions of these rules and regulations, the milk inspector, acting as the authorized agent of, or any other qualified inspector or agent of the board of health, or any member of said board, shall, at all times, have free access to all barns, stables, dairies, creameries, stores, wagons, and all other buildings or premises in which cattle are kept, from which any part of the milk supply of the city of Salem is obtained, or in which milk is received, kept, bottled, canned, or offered for sale, for the purpose of making inspection of said premises, cattle, vehicles, cans, vessels, measures, and other utensils used in conducting the handling, sale, and delivery of milk, and for the purpose of taking, for analysis or other tests to determine its quality, samples of milk kept or intended for sale in the city of Salem.

SEC. 14. Whoever tests milk or cream which is to be offered for sale in any form, by tasting, shall do so by means of a spoon or piece of wood, paper, cardboard, or other article; and such spoon, piece of wood, paper, cardboard, or other article shall not again be brought in contact with the milk intended for sale or be used for testing milk until after being thoroughly washed and sterilized. No person shall permit his hands, fingers, lips, or tongue to come in contact with milk intended for sale in

any form. All persons engaged in the tasting, mixing, or handling of milk for sale in any form shall, before engaging in such tasting, mixing, or handling, thoroughly clean his hands and finger nails, and keep them clean and dry during such tasting, mixing, or handling. No person shall permit his hands, while wet, to remain or pass over any open vessel containing milk intended for sale in any form. No person shall fill a jar, can, or other receptacle with milk while the aforesaid jar, can, or other receptacle is held over an open vessel containing milk intended for sale in any form. No person who has sore throat, diarrhea, or is suffering from any other disturbance of the bowels, or has symptoms of infectious or contagious disease, shall engage in the handling of milk which is to be offered for sale or which is for sale.

SEC. 15. No urinal, water-closet, or privy shall be located in rooms in which milk is handled, or so situated as to pollute the atmosphere of said rooms.

SEC. 16. Dealers in milk are prohibited from allowing any person or persons not in their employ to loiter about the milk room or handle any vessel or utensil used in the sale and distribution of milk.

SEC. 17. Every person, firm, or corporation in the city of Salem, engaged in the sale, delivery, or distribution of milk from dairies shall, upon request from the board, certify that the above rules are complied with by said dairies.

SEC. 18. All milk, after pasteurization, must be at once cooled and placed in a sterilized container, the container sealed, and delivered to the consumer in the original container. Pasteurized milk shall be distinctly labeled as such, together with the temperature at which it is pasteurized, and the shortest length of exposure to that temperature, and the date of pasteurization.

Foodstuffs—Care and Sale. (Reg. 27, Bd. of H., June 11, 1913.)

SECTION 1. It is hereby ordered that, except during the process of sale or while in the act of loading or unloading vehicles, no cut meat, fish, poultry, shucked shellfish, dried or preserved fruits, dates, figs, cut fruits, cut melons, cracked nuts, nut meats, popped corn, candies, confectionery, cherries, blackberries, raspberries, strawberries, grapes, maple sugar, or bakers' products, which are intended for sale for human food, shall be conveyed from place to place, or kept in an open window or doorway, or kept outside of a building or in any public or private way of the city of Salem, unless so covered with clean material and so placed as to be protected from dust, flies, and animals.

SEC. 2. Every person being the occupant or lessee of any room, stall, building, or other place, and every person being the owner or person in charge of any stand, case, rack, bench, pushcart, or other vehicle, where or from which human food is kept, stored, sold, or offered for sale, shall maintain such room, stall, building, or other place, stand, case, rack, bench, pushcart, or other vehicle and its appurtenance in a clean and wholesome condition.

SEC. 3. All persons while engaged in the handling of articles of food in such room, stall, building, or other place shall wear clean outer garments, and shall be free from contagious or infectious disease.

SEC. 4. No room in which articles of food are prepared, kept, stored, sold, or offered for sale, shall be used for domestic purposes or open directly into any room so used, unless the conditions of such room are approved by the board of health. In no such room shall there be a water-closet unless the same is approved by the board of health. All shops and stores used for the sale of articles of food shall be equipped with such lavatory accommodations as the board of health may order and approve.

SEC. 5. The use of unclean paper for the wrapping of articles of food is prohibited.

SEC. 6. Every peddler of foodstuffs from wagons or carts, in addition to the clean covering provided for in this regulation, shall keep in his wagon or cart a water-tight and sufficient receptacle for the wastes of his business, and such wastes shall be so disposed of as not to cause a nuisance.